



Special Occasion Packages

Function Menu - Option 1

\$36.00 per head

starter

garlic bread - toasted italian bread topped w/ fresh crushed garlic

entree

spaghetti bolognese - fresh ripe tomatoes, meat, crushed garlic, onion and fresh basil

penne napolitana - fresh ripe tomatoes, crushed garlic, onion and fresh basil

main

crumbed calamari rings

breast of chicken in a creamy white sauce with mushrooms

insalata pomodoro - tomatoes, lettuce, cucumbers, olives, onion with italian dressing

dessert

dessert can be added for an extra cost of \$7.50 per head

Tea/coffee an additional \$2.00 pp

Barista made coffee available at extra cost

Function Menu - Option 2

\$37.00 per head

starter

garlic bread - toasted italian bread topped with fresh crushed garlic

entree

penne napolitana - fresh ripe tomatoes, crushed garlic, onion and fresh basil

fettuccini boscaiola - bacon, mushrooms, parmesan cheese in a creamy white sauce

main (alternating)

yearling rump topped w/ a mushroom sauce

breast of chicken in a creamy white sauce with mushrooms

served with seasonal vegetables

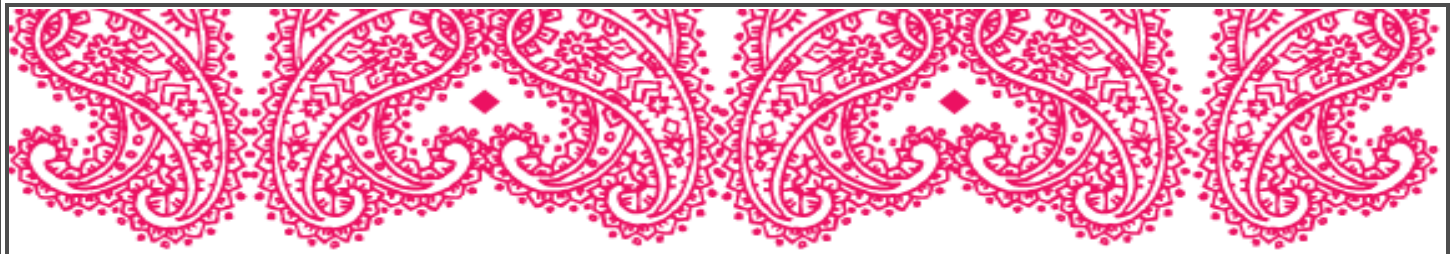
dessert

dessert can be added for an extra cost of \$7.50 per head

Tea/coffee an additional \$2.00 pp

Barista made coffee available at extra cost

All linen at no extra cost for Function menu options
Function Room hire fees apply.



Function Menu - Option 3

\$47.00 per head

packages include tea and coffee station

starter

bread roll

bruschetta - ripened tomatoes w/ fresh basil, garlic and olive oil
assorted antipasto platters

entree

penne napolitana - fresh ripe tomatoes, crushed garlic, onion and fresh basil
fettuccini boscaiola - ham, mushrooms, parmesan cheese in a creamy white sauce

main (platters)

chicken schnitzel - crumbed chicken breast
veal scaloppini - w/ eggplant baked in a red wine sauce
insalata pomodoro - tomatoes, lettuce, cucumbers, olives, onion w/ italian dressing

dessert

dessert can be added for an extra cost of \$7.50 per head
Barista made coffee available at extra cost

Function Menu - Option 4

\$50.00 per head

packages include tea and coffee station

starter

bread roll

bruschetta - ripened tomatoes w/ fresh basil, garlic and olive oil
assorted antipasto platters
calamari rings - crumbed calamari rings
insalata pomodoro - tomatoes, lettuce, cucumbers, olives, onion w/ italian dressing

entree

penne napolitana - fresh ripe tomatoes, crushed garlic, onion and fresh basil
fettuccini venezia - prawns in a pink sauce

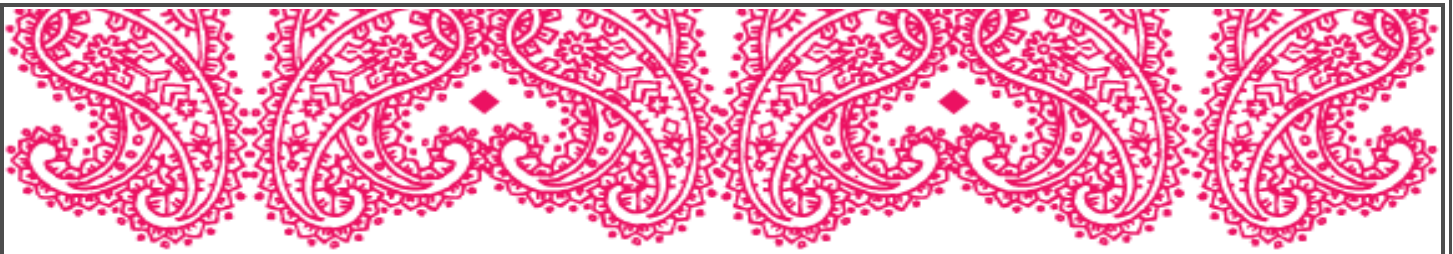
main (alternating)

yearling rump topped w/ a mushroom sauce
breast of chicken in a creamy white sauce w/ mushrooms
served w/ seasoned vegetables

dessert

dessert can be added for an extra cost of \$7.50 per head
Barista made coffee available at extra cost

All linen at no extra cost for Function menu options
Function Room hire fees apply.



Cocktail Menu - Option A

\$15.00 per person

choice of 5 items

cocktail vegetable spring rolls w/ sweet chilli sauce
tempura fish cocktails w/ tartare sauce
spinach and ricotta triangles
seasoned potato wedges w/ sour cream and sweet chilli
mini italian meatballs w/ spicy italian sauce
mini party pies
mini party sausage rolls
assorted sandwiches

Cocktail Menu - Option B

\$25.00 per person

choice of 5 items

BBQ beef skewers
BBQ lamb skewers
BBQ chicken skewers
sweet chilli chicken tenderloins
thai fish cakes w/ chilli vinaigrette sauce
mini italian meatballs w/ spicy italian sauce
mini italian sausages

various condiments served w/ the above choices.

Cocktail Menu - Option C

\$35.00 per person

fresh prawns
fresh oysters
oysters kilpatrick
marinated BBQ baby octopus
salt & pepper squid
salt & pepper prawns
prawn cutlets pizzas available on request

Tea/coffee/biscuits all day \$5.50pp
All gluten-free, vegetarian and special dietary options
can be catered for at time of booking.
Some gluten free meal are at extra cost